RMI
Robert Mondavi Institute for Wine and Food Science
UCDAVIS

Wine Chemistry for the 21st Century
May 14, 2013 - 9:30am - 6:30pm
Silverado Vineyards Sensory Theater
Robert Mondavi Institute on the campus of UC Davis
392 Old Davis Road
Davis, CA 95616

Schedule of Topics and Speakers:

Overview of Industry Analytical and Automation Needs
Presenter: Isabelle Guillou-Hervé

Cork Taint and IBMP in Wine using GC-MS-QQQ
Presented by Anna Hjelmeland, UC Davis

Relating Instrumental and Sensory Measurements of Wine Aroma
Presented by Ellie King, and Hildegard Heymann, UC Davis

LCMS-QTOF Profiling of Oak Barrels and Red Wines
Presented by Tom Collins, Treasury Wine Estates

Trace Metals in Wine using ICP-OES and ICP-MS
Presented by Helene Hopfer, UC Davis and Jenny Nelson, Agilent Technologies

Analysis of red wine phenolics by HPLC and LC-MS
Presented by Larry Lerno, Anita Oberholster, UC Davis

Pesticide Residue Testing in Wines and Juices
Presented by Phil Wylie, Agilent Technologies

Molecular Spectroscopy for Grape and Wine Analysis:
Applications, Research Needs, and Future Trends
Presented by Roger Boulton, UC Davis

4:30pm - 6:30pm Wine Tasting Reception with tours of the Food Safety and Measurement Facility and RMI Facilities

There is no-charge to attend this event; however, seating is limited to 80 participants, and pre-registration is highly recommended.

Register to attend this workshop at:
www.agilent.com/chem/Wine_Chemistry

Sponsored by Agilent Technologies, the Robert Mondavi Institute for Wine and Food Science and the Department of Viticulture and Enology